Kolońskie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.4**
- Style **Kölsch**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg *(88.9%)*	81 %	4
Grain	Pszeniczny	0.5 kg *(11.1%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	60 min	5 %
Boil	Tettnang	20 g	5 min	4 %
Boil	Hallertau Tradition	10 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	5 min
Other	Łuska ryżowa	100 g	Mash	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Fermentacja:
  zadać w 15
  16 - 3 dni
  17- 3 dni
  18 - 6 dni
  0 - cold crush 1 dzień
  nagazowanie 2,4 CO2-vol
  można jeszcze do sklarowania dodać żelatyny
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